



STARTERS

SEARED SCALLOPS roast chicken wings, corn & chimichurri.....	£14
BURRATA peaches, rocket & basil pesto	£9
CRISPY DUCK SALAD pomegranate, carrots, spring onions, sesame & cashews.....	£9
TREACLE CURED SALMON horseradish butter, lemon & dill	£10
WHOLE DRESSED CRAB jalapeño, mint, tequila & lime	£15
SCOTCH EGG black pudding, sauce gribiche & shallots	£8

MAINS

MONKFISH CURRY fragrant rice, spiced onions & naan	£22
GIGHA HALIBUT shellfish bisque, courgette, caviar & lemon	£24
ROAST VENISON chicory, raspberry, potato terrine & cherry jus.....	£22
LEMON SOLE THERMIDOR hand cut chips.....	£26
BEETROOT RISOTTO crispy gorgonzola, lemon & basil	£16
CHARGILLED CHICKEN barbecued sweetcorn, chorizo & chicken butter sauce	£19

If you have an allergy or dietary requirement please keep us informed.

FROM THE GRILL

Cooked simply over hot coals

Rib Eye (12oz).....	£29
Sirloin (12oz).....	£29
Fillet (8oz).....	£33
Côte De Boeuf (18oz).....	£35

Sauces

béarnaise / peppercorn / blue cheese / garlic butter
£2.50

ACCOMPANIMENTS

truffle mac 'n' cheese.....	£5
king prawns, tomato & garlic.....	£7
seared scallops.....	£8
roast bone marrow & short rib.....	£6

VEGETABLES & SALADS

garlic mushrooms
summer greens, tomato & shallots
house salad / rocket & parmesan salad
crispy cauliflower, garlic, ginger & sesame
French fries / hand cut chips / truffle mash
£4

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